

valdellecorti



extra 2014

'EXTRA': 'Unexpected, out of the ordinary'. As part of our ongoing, obsessive pursuit of the deepest spirit of Val delle Corti's Sangiovese grape, in certain special and important years we make a small selection of a few barrels where the Riserva matures. This wine is left to lie peacefully for one year longer than the Riserva itself (for a total of 36 months). It follows its own captivating and unusual path, and is bottled without filtration. Over the next few years the "Extra" selection will increasingly be made from our new cru vineyard, La Malpensata. Our goal is not to create a deliberately powerful, robust, opulent wine. Quite the opposite. We aim to bottle the quintessence of the Sangiovese grape grown in our vineyards, its highest possible expression of elegance, smoothness and rich body.

2014: The gamble started from the desire to perform a very ambitious experiment with a highly complex year. Silly? Maybe. Presumptuous? Definitely.

The wine itself is ethereal, subtle, revealing the cold vintage year in a close-knit yet light, deep and mouthfilling texture. Keep it a bit longer – or enjoy it straight away.

grapes:	sangiovese 100%
vinyards age:	40 years
aspect:	east
altitude:	450m asl
soil:	marly-limestone, rich in stony material
fermentation:	3 weeks in stainless steel, or 2 weeks in topless tonneaux, natural yeasts punchdowns by hand
maturation:	24 months in old barriques and tonneaux
bottle ageing:	6 months
vol alcohol:	14 %
bottled:	March 2016